

Biryani Festival Menu

The word Biryani is derived from the Persian word Birian, which means 'fried before cooking' and Birinj, the Persian word for rice. There are various theories related to the origin of this scrumptious dish. Many historians believe that biryani originated from Persia and was brought to India by the Mughals. Biryani was further developed in the Mughal royal kitchen by different chefs to its glory. Today it's the most enjoyed and popular dish in the Indian subcontinent.

NON -VEG BIRYANI

All Biryanis are served with raita and chutneys, which complement the biryanis.

Delhi Style Butter Chicken Biryani	16.95
Fragrant basmati rice cooked with supreme chicken breast, cardamom, fennel seeds, and saffron.	
Tandoori King Prawn Biryani	18.95
Kerala-style fragrant saffron basmati rice, cooked with fresh jumbo Tandoori king prawns, spices, mint, and coriander.	
Grilled Fish Biryani	16.95
Malabar-style grilled fish, cooked with Indian spices, mint, coconut, and saffron in basmati rice.	
Lamb Shank Biryani	19.95
Royal and rich slow-cooked lamb shank in a wonderful saffron basmati rice, mixed with Indian spices, fried onions and dry fruits.	
Lamb Keema Mushroom Biryani	19.95
Minced lamb delicacy cooked with saffron flavour basmati rice, dry fruits and spices.	
Desi Style Hyderabad Mutton Biryani	19.95
From South of India, fragrant basmati rice, cooked with mutton (young goat meat) in a delicious combination with saffron, mint, coriander and egg.	

VEGETARIAN & VEGAN BIRYANIS

Jackfruit Biryani	15.95
The delicious jackfruits cooked along with fragrant basmati rice, with added flavours from cinnamon, fennel seeds, cumin, ginger and coriander.	
Lucknow Mix Veg Biryani with or without Achari Paneer	16.95
Fragrant basmati rice, cooked with mixed vegetables, ginger, cumin, garlic, tomatoes, and fried onions.	
Sharing Premium Mix Biryani for two	29.95
Chef's Special secret recipe	

Please Note: A discretionary 10% service charge will be added to your bill.
We split the service charge equally among the staff members.



Kebab Menu

The world of Indian cuisine is vast and diverse, with a multitude of dishes that cater to different tastes and preferences. One such dish that has gained popularity globally is Tandoori, a term that refers to cooking in a Tandoor, a traditional Indian clay oven.

The history of Tandoori cooking dates back to the ancient Indus Valley Civilization, where people from Punjab used clay ovens to cook their food. Over time, the technique of cooking in a Tandoor spread throughout the Indian subcontinent, with different regions developing their own unique styles and recipes.

Enjoy some of the tastiest and most popular Tandoori options.

NON-VEG KEBAB

All kebabs are served with rice, dahl makhani & raita.

Tiranga-Murgh Tikka Kebab 17.95

In this delicious chicken tikka recipe, our Chefs use the classic tricolour marination technique to get the chicken tender and packed with flavours in our Tandoori oven.

Grilled Lamb Boti Kebab 21.50

48 hrs marinated rack of lamb in an Indian masala cooked to perfection in our Tandoori oven.

Grilled Tandoori Chicken – on the bone 17.95

A classic Indian dish, premium chicken marinated in Indian spices, yogurt and lemon juices and cooked in our Tandoori clay oven.

Tandoori Salmon Kebab 18.95

For the fish lovers we offer delicious salmon fillets marinated in flavoursome Indian spices, slow-cooked in our Tandoori oven.

Tandoori King Prawns Kebab 19.95

Nothing beats our Tandoori Jumbo King Prawns; they are marinated in a special recipe to give extra depth of flavours, cooked beautifully in our clay oven.

Gilaffi Lamb Seekh Kebab 18.95

Minced lamb mixed with onions and peppers and Indian spices cooked in our tandoori oven.

VEGETARIAN OPTIONS

Tandoori Paneer Tikka 15.95

Soft and tender paneer marinated with Indian spices and cooked in the Tandoori oven.

Vegetable Shammi Kebab 16.95

A delicacy for vegetarian & vegan lovers, comprising spinach and potato cooked and served along with grilled peppers and onions.

Krishna's menu is prepared using many ingredients including nuts & other possible allergens. Whilst every care is taken, we cannot completely eliminate the risk of allergen transfer. If you have any food related allergies, please inform the management before booking or the staff on your arrival.

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